

**AMENDMENTS TO THE CLAIMS**

Please cancel claims 1-17 without prejudice, and add new claims 18-32, so that the status of the claims is as follows:

1 – 17. (Canceled)

18. (New) A process for producing a sausage-like product from fish, comprising:

- a) providing a chunk of fish meat;
- b) providing a holding sleeve and a tumbler;
- c) inserting said chunk of fish meat into said holding sleeve, for achieving maximum preservation of the anatomic structure and form of said chunk;
- d) inserting said sleeve into said tumbler;
- e) adding ingredients to said chunk, either before or after inserting said sleeve into said tumbler; and
- f) tumbling, for a predetermined period of time, said sleeve in said tumbler, thereby increasing the level of absorption of said ingredients in said chunk of fish.

19. (New) A process according to claim 18, wherein the ingredients are added to the chunk of fish by injecting them to said chunk.

20. (New) A process according to claim 18, wherein the ingredients are used for curing the chunk of fish.

21. (New) A process according to claim 18, wherein the ingredients are selected from the group consisting of: water, Nitrites, Salt, Sugar, Phosphates, Ascorbate, Sodium Glutamate, a stabilizer, or any combination thereof.

22. (New) A process according to claim 21, wherein the stabilizer is a polysaccharide.

23. (New) A process according to claim 18, further comprising cleansing or rinsing the product with cleansing material for removing unwanted residues.

24. (New) A process according to claim 23, wherein the cleansing material is water.

25. (New) A process according to claim 23, further comprising, after cleansing the product, transferring said product to a desired mold for thermally processing said product.

26. (New) A process according to claim 25, further comprising:

- a) after completing the tumbling process, removing the holding sleeve from the product; and
- b) wrapping said product with wrapping material and inserting said wrapped product into an additional sleeve, said wrapping material being used for preventing the sticking of said additional sleeve to said product after thermally processing said product.

27. (New) A process according to claim 26, wherein the wrapping material is porous paper or other thin sheet of material permeable to air.

28. (New) A process according to claim 18, further comprising providing a tube for facilitating the insertion of the chunk of fish into the holding sleeve, and, prior to the insertion of said chunk into said holding sleeve, placing said holding sleeve about said tube in a way that said chunk is insertable into said holding sleeve through said tube.

29. (New) A process according to claim 18, wherein the chunk of fish is provided after removing unwanted or inedible parts therefrom.

First Named Inventor: Alexander Gruzman

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30. (New) A process according to claim 18, wherein the chunk of fish is provided with its rind.

31. (New) A process according to claim 18, wherein the chunk of fish is frozen after completing the tumbling process.

32. (New) A process according to claim 18, wherein the holding sleeve is made of elastic material.